

— C H A M P A G N E —

PHILIPPE GONET

— À L E M E S N I L S U R O G E R —

# TER BLANC



The Philippe Gonet style combine minerality and pleasure. Our vines all benefit of the legendary terroir of a limestone subsoil, rich in fossils, 40 meters deep, formed more than 100 million years ago. This soil is worked with no insecticide, no herbicide and bio fertilizers.  
Certified HVE3 & VDC

Founded in 1830, Champagne Philippe Gonet is located in the heart of Le Mesnil-sur-Oger. Pierre, and his sister Chantal, embody the 7th generation. The 20 hectares of the family's vineyards are spread out on 35 plots planted in 8 different villages.

**Terroir :**  
1/3 Grand Cru Le Mesnil sur Oger Les Hautes-Mottes  
1/3 Grand Cru Oger, Vozémieux  
1/3 Premier Cru Ludes Les Corrigniers.

**Pairing :**  
Langoustines, scallops carpaccio with olive oil and salt and pepper, buttery grilled lobster, St-Maure goat cheese

**Grape variety:**  
100% Chardonnay  
**Dosage:** Brut 3g/L  
**Ageing :**  
No malolactic, 6 months in oak foudre (6000L) plus 5 years on lies  
**Blending :**  
2013, 2014, 2015  
Bottling mai 2016  
**Alcohol:**12%

**AWARDS:**  
**Coup de Coeur 2 étoiles au Guide Hachette 2024**  
93/100 Robert Parker,  
Gold at Mundus Vini 2019,  
15/20 Jancis Robinson  
17/20 Guide Gault Millau  
Guide Hachette 2018,  
Coup de Coeur UN VIN PRESQUE PARFAIT Fabrice Sommier, sommelier restaurant Georges Blanc

**Références :**  
Le Bernardin New York,  
Savoy Hotel London,  
Le Laurent \* Paris  
L'Assiette Champenoise \*\*\* Reims  
La Grande Cascade \* Paris  
Les Crayères \*\* Reims  
Le Foch \* Reims

**Tasting Notes:**  
Pale yellow with a green light. The perlage is abundant and live a fine mousse which stays at the top of the glass. Elegant nose, fine, fresh nuts, subtle vanilla aromas which introduce fresh citrus fruits like grapefruit and lime. The mouth smooth at the beginning lives quickly the place to the lively freshness typical of the chardonnay grape. The end on white flowers has a great salinity which comes from the chalk, makes remember the purity of the origin of the terroir.